Fireworks Dinner Menu

Available 1 Oct 2025



Welcome drink

Hutong's Signature Cocktail Jasmine

Tanqueray London Dry Gin | Lychee | Jasmine Tea | Milk Punch

or

Sparkling Tea -- Saicho Jasmine tea

松露繡球菌 Hydrangea mushroom with black truffle 燈映牛肉 Osmanthus glazed beef flakes with chilli sauce 金橘辣拌鮮鮑片 Sliced abalone with kumquat chilli Sauce

香辣淮山餃 Spicy Chinese yam dumpling 蟹粉蟹肉海鮮餃 Seafood dumpling with crab roe and crab meat

香辣櫻花蝦醬炒龍蝦 Stir-fried Boston lobster with Sakura shrimp & black bean chilli sauce

雞油慢煮鱈魚 Slow-cooked cod fillet with chicken oil

燒椒 A5 和牛 Seared A5 wagyu beef with roasted chilli sauce in hot pot

小魚菜苗 Bok choy poached in fish broth

乾葱蟹肉露筍蛋白炒飯 Crab meat fried rice with egg, asparagus & shallot

牡丹花海 Taro mousse & purple sago with coconut raindrop mochi & milk caviar

8 courses | HK\$ 1,888 per person

(minimum of two guests required)

火焰胡椒片皮鴨 Flaming Peking duck Served with cucumber, spring onion, Chinese pancakes & duck sauce

+HK\$ 488 for half duck

Fireworks Vegetarian Dinner Menu

Available 1 Oct 2025



Welcome drink

Hutong's Signature Cocktail Jasmine

Tanqueray London Dry Gin | Lychee | Jasmine Tea | Milk Punch

or

Sparkling Tea -- Saicho Jasmine tea

白沙春露 Green asparagus coated with white sesame 薑汁翡翠 Green bamboo shoots with ginger jus 松露繡球菌 Hydrangea mushroom with black truffle

香辣淮山餃 Spicy Chinese yam dumpling 菠菜豆乾餃 Steamed Bean curd & Chinese spinach dumpling

酸辣香煎杏鮑菇 Pan-fried spicy & sour king oyster mushrooms

野菌生菜包 Spicy mushroom with lettuce & pine nuts

麻婆素豆腐 Vegetarian Mapo Tofu with chilli sauce

鮮淮山百合銀杏炒蘭度 Sautéed seasonal vegetables with garlic (Chinese yam, lily, ginkgo, kale & carrot)

香蒜京葱菜粒炒飯 Vegetable fried rice with leeks & garlic

牡丹花海 Taro mousse & purple sago with coconut raindrop mochi & milk caviar

8 courses | HK\$ 1,288 per person

*All prices subject to 10% service charge

*All menus are subject to price and seasonal change

*Please let your server know if you have any dietary restrictions and/or food allergies